



# Cyclone SERIES



**Model BCO-G1  
with optional casters**

## SPECIFICATIONS

Full-size gas, forced air, single and double deck convection type oven. Standard specifications include 60,000 BTUH per deck and a patented two speed fan-within-a-fan enhanced air flow system powered by an energy saving 1/4 HP air cooled fan motor.

Door interlock switch automatically turns the fan and burners off when the oven door is open. A manual rotary switch will turn the fan on when the door is open for quick cool-down. The 60 minute timer has a continuous ring alarm with manual shut-off. The indicator light glows when the burners are on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/4" deep (567mm). The cooking chamber is porcelain enamel over heavy gauge steel with removable 11-position rack guides with 1 5/8" spacing (41mm) and 5 heavy-duty adjustable chrome-plated racks.

The oven exterior measures 38 1/8" wide (968mm) by 38" deep without handles (963mm) and 41 15/16" deep with handles (1065mm) by 32" (813mm) high. Front, top, sides and trim are constructed with stainless steel. Single oven legs are 27 5/8" tall with adjustable bullet feet (702mm) and 31 1/8" tall with casters (791mm), finished with Durable Black Powder Coating.

Dual doors are 60/40 split-type with double-pane thermal glass, independent operation, stainless steel seals and double mounted "Cool Touch" handles. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation.

Job \_\_\_\_\_ Item # \_\_\_\_\_

## GAS CONVECTION OVENS



- Model BCO-G1 Single
- Model BCO-G2 Double

## STANDARD FEATURES

- Energy efficient 60,000 BTUH oven combination direct/indirect forced air heat system
- 120v, 60hz controls
- Electronic temperature control
- Double-pane thermal glass door windows
- Oven lights
- 60-Minute continuous ring timer with manual shut-off
- 150°F (65°C) to 550°F (285°C) temperature range
- 1/4 HP air-cooled two-speed fan motor
- Cool down fan mode
- Burners-on and temperature-ready indicator lights
- Porcelain enamel oven interior with cove corners
- 11-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Stainless steel front, top & sides
- Black Powder Coated legs with adjustable bullet feet
- Stainless steel, 60/40 split independent operation doors, with dual mounted handles
- Stainless steel door seals
- Stacking kit for double ovens
- Front mounted, hinged control panel for easy service access
- Heavy-duty industrial grade insulation in top, sides, back & doors
- Limited 1-year parts & labor warranty

## OPTIONS & ACCESSORIES

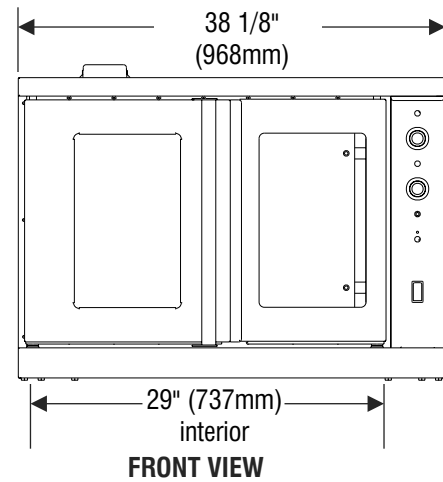
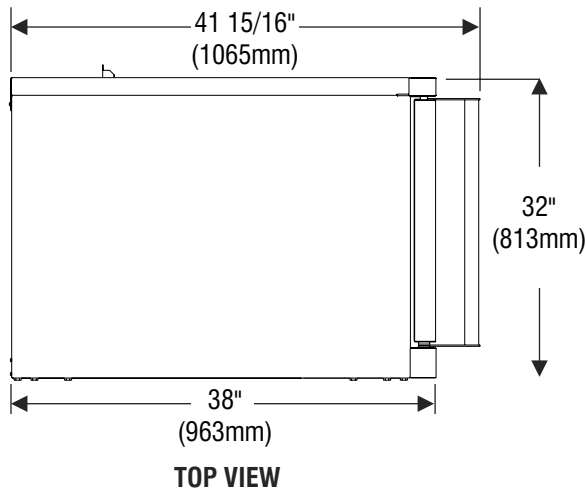
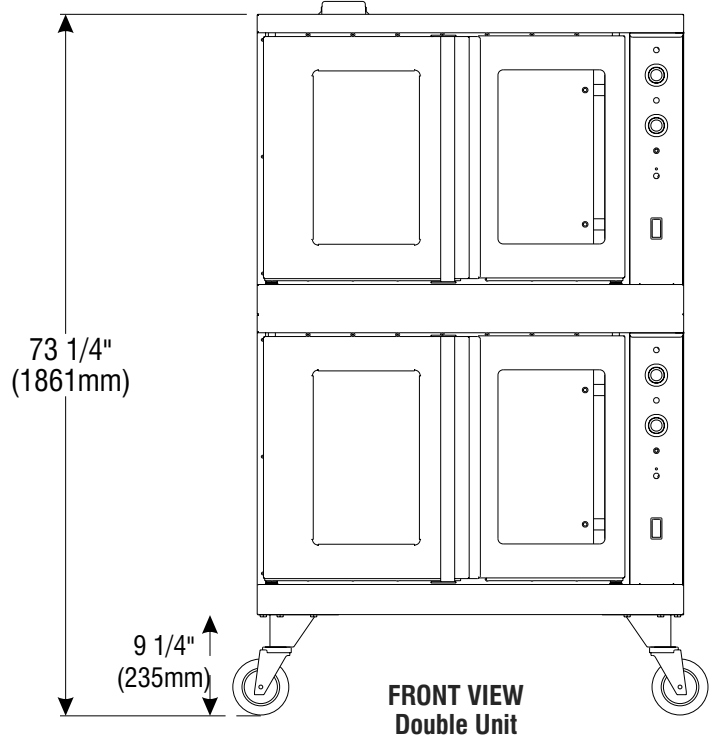
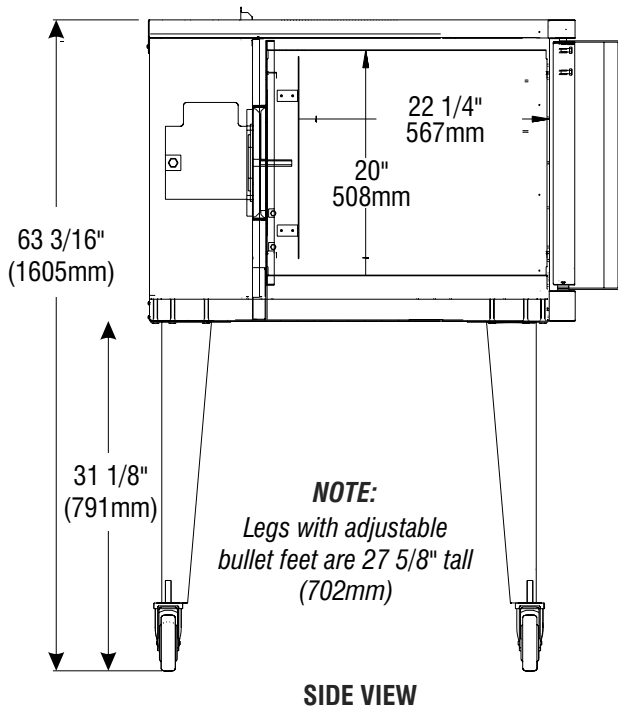
- Open rack stand with rack supports
- Black Powder coated legs with stainless steel undershelf
- Additional oven racks
- Heavy-duty caster set, two with caster locks
- Perforated rear panel - field installation only
- Oven flue
- Stainless steel legs with or without casters
- LP gas

## CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.  
30 Pine Street, New Rochelle, NY 10801  
914/576-0200 • 1-800-431-2745 • fax 914/576-0605  
www.bakerspride.com

*Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification*



ALL DIMENSIONS NOMINAL

**SHIPPING INFORMATION**

Model	Shipping Weight		Carton Size		Carton Dimensions					
	Lbs.	Kilos	Cubic Feet	Cubic Meters	Width		Depth		Height	
	Inches	mm	Inches	mm	Inches	mm	Inches	mm	Inches	mm
BCO-G1	465	211	42	1.07	42	1067	47 3/4	1213	36	914
BCO-G2	<i>DOUBLE Shipped in two cartons as per above specifications</i>									

**GAS SUPPLY — 3/4" NPT rear connection**

Gas Type	Manifold Pressure		Inlet Pressure	
	WC	Mbar	WC	Mbar
Natural	3.5"	9 min	7"	17.5 min
Propane	10"	25 max	11"	27.0 min

*Separate gas connections or external manifold required for stacked ovens*

**POWER SUPPLY**

Model	BTUH	KW	HZ	Voltage 1Ø	Amps	Wire	Phase	RPM-low	RPM-high
BCO-G1	60,000	17.58	60	120	3.5	2	1	900	1,725

*Separate gas and electric connections required for stacked ovens*

**MINIMUM CLEARANCES**

	Vent Hood		Direct Venting	
	Inches	mm	Inches	mm
Right	1	25	1	25
Left	1	25	3	76
Rear	3	76	3	76

*Suitable for installation on combustible floors when installed on factory supplied legs or casters*



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